



CROWNE PLAZA®  
HOTELS & RESORTS

# CATERING MENU

CROWNE PLAZA CLEVELAND AIRPORT 440-243-4040

CATERING AT CROWNE PLAZA

---

# BREAKFAST



BREAKFAST

# CONTINENTAL

## THE STIMULUS | \$ 17 per guest

- ▶ Sliced seasonal fruit
- ▶ Breakfast breads & pastries, whipped butter, preserves
- ▶ Fresh fruit juices
- ▶ Coffee and assorted hot teas

## THE BENEFIT | \$ 20 per guest

- ▶ Create your own Greek yogurt parfait with granola, yogurt and seasonal berries
- ▶ Sliced seasonal fruit
- ▶ Assorted Bagels with Low Fat Cream Cheese
- ▶ 2%, soy and almond milks
- ▶ Fresh fruit juices
- ▶ Coffee and assorted hot teas



BREAKFAST

# BUFFET

## THE ACHIEVER | \$ 30 per guest

- ▶ Assorted dry cereals
- ▶ Sliced seasonal fruits
- ▶ Breakfast breads & pastries served with whipped butter & preserves
- ▶ Scrambled eggs and breakfast potatoes
- ▶ Crispy bacon and chicken sausage
- ▶ Fresh fruit juices
- ▶ 2%, soy and almond milks
- ▶ Coffee and assorted hot teas

## THE CLASSIC | \$ 27 per guest

- ▶ Sliced seasonal fruits
- ▶ Breakfast breads & pastries served with whipped butter & preserves
- ▶ Scrambled eggs and breakfast potatoes
- ▶ Belgian Waffles
- ▶ Crispy bacon and smoked pork sausage
- ▶ Fresh fruit juices
- ▶ Coffee and assorted hot teas

## THE SOUTHERLY | \$ 30 per guest

- ▶ Sliced seasonal fruits
- ▶ Breakfast breads & pastries served with whipped butter & preserves
- ▶ Scrambled eggs with cheddar cheese
- ▶ Cheese Grits
- ▶ Crispy bacon and smoked pork sausage
- ▶ Southern style biscuits & gravy
- ▶ Fresh fruit juices
- ▶ Coffee and assorted hot teas



## BREAKFAST

# PLATED

### AMERICANA | \$ 22 per guest

- ▶ Scrambled eggs and breakfast potatoes
- ▶ Applewood smoked bacon OR chicken apple sausage
- ▶ Fresh baked muffin
- ▶ Orange juice
- ▶ Coffee and assorted hot teas

### FRENCH TOAST PLATTER | \$ 20 per guest

- ▶ Cinnamon French toast
- ▶ Applewood smoked bacon OR chicken apple sausage
- ▶ Orange juice
- ▶ Coffee and assorted hot teas

### FRESH FRUIT PLATTER | \$ 22 per guest

- ▶ Sliced seasonal fresh fruit
- ▶ Greek yogurt
- ▶ Fresh baked muffin
- ▶ Coffee and assorted hot teas

### WESTERN WRAP | \$ 22 per guest

- ▶ Flour tortilla filled with eggs, ham, peppers, onions and cheddar cheese
- ▶ Breakfast potatoes
- ▶ Orange Juice
- ▶ Coffee and assorted hot teas



BREAKFAST

# BRUNCH

## THE ESSENTIAL | \$ 40 per guest

- ▶ Breakfast breads & pastries served with whipped butter & preserves
- ▶ Sliced seasonal fruits
- ▶ Scrambled eggs
- ▶ Potato pancakes with chives
- ▶ Brioche French toast
- ▶ Crispy bacon & corned beef hash
- ▶ Cheese blintz with fruit topping
- ▶ Chicken Florentine with spinach & tomato
- ▶ Pan seared salmon with lemon caper sauce
- ▶ Seasonal vegetable medley
- ▶ Assorted French pastries & petit fours
- ▶ Fresh fruit juices
- ▶ Coffee and assorted hot teas



## BREAKFAST

# STATIONS

STATIONS CANNOT BE SERVED AS STANDALONE ITEMS. THEY MUST BE SERVED IN CONJUNCTION WITH A BREAKFAST MENU

### **\*OMELET STATION** | \$ 10 per guest

- ▶ Eggs, egg whites, bacon, ham, sausage, onion, mushroom, bell pepper, tomato, jalapeño, spinach, aged cheddar, hot sauce, and house made salsa

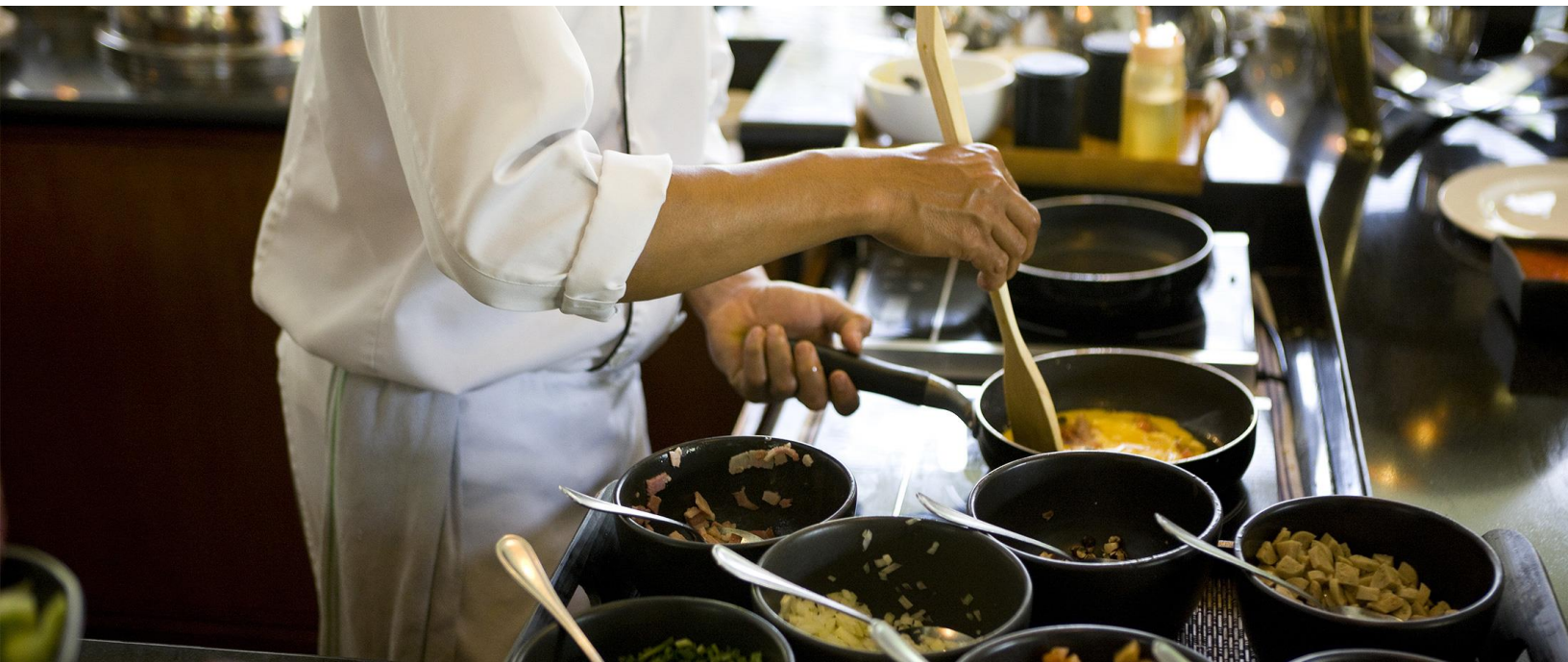
*\*Requires a chef attendant (\$150 per attendant)*

### **SMOKED SALMON** | \$ 17 per guest

- ▶ Assorted bagels and cream cheeses
- ▶ Capers
- ▶ Red onions
- ▶ Chopped eggs

### **WAFFLE STATION** | \$ 12 per guest

- ▶ Assorted berries and bananas
- ▶ Whipped butters and maple syrup
- ▶ Whipped cream



CATERING AT CROWNE PLAZA

---

# BREAKS





# ANYTIME

## WIDESCREEN BREAK | \$ 21 per guest

- ▶ Assorted popcorn, candy, soft pretzels and mini corn dogs served with ketchup and mustard
- ▶ Assorted soft drinks and bottled water
- ▶ Coffee and assorted hot teas

## JUMP START | \$ 20 per guest

- ▶ Whole fresh fruit
- ▶ Bags of trail mix
- ▶ Assorted power bars and granola bars
- ▶ Assorted energy drinks
- ▶ Coffee and assorted hot teas

## CHOCOHOLIC | \$ 21 per guest

- ▶ Fudge brownies
- ▶ Chocolate chip cookies
- ▶ Assorted candy bars
- ▶ Chocolate dipped strawberries
- ▶ Chocolate & white milk
- ▶ Coffee and assorted hot teas

## HEALTHY CHOICE | \$ 22 per guest

- ▶ Vegetable crudité
- ▶ Hummus and pita
- ▶ Fresh fruit display
- ▶ Yogurt parfaits with granola & yogurt
- ▶ Assorted still and sparkling waters
- ▶ Coffee and assorted hot teas



# ALL DAY

## ALL DAY BEVERAGES | \$ 15 per guest

- ▶ Assorted bottled fruit juices
- ▶ Assorted soft drinks and bottled water
- ▶ Coffee and assorted hot teas

*Includes all-day product "touch up"*

## MEETING PLANNER | \$ 40 per guest

- ▶ Choose 1 continental breakfast
- ▶ Beverage refresh all day
- ▶ Choose 1 afternoon break



# A LA CARTÉ ITEMS

- ▶ Coffee, decaf, assorted hot teas  
**\$37 per gallon**
- ▶ Freshly-brewed iced tea  
**\$22 per gallon**
- ▶ Assorted soft drinks  
**\$3 each**
- ▶ Bottled water  
**\$3 each**
- ▶ Bottled juices or teas  
**\$4 each**
- ▶ Gatorades  
**\$4 each**
- ▶ Red Bull® - Regular & Sugar Free  
**\$6 each**
- ▶ Assorted bottled milk  
**\$4 each**
- ▶ Whole fresh fruit  
**\$2 each**
- ▶ Assorted granola bars  
**\$3 each**
- ▶ Assorted bagged chips  
**\$3 each**
- ▶ Candy Bars  
**\$3 each**
- ▶ Bagged popcorn  
**\$3 each**
- ▶ Assorted bagged trail mix  
**\$3 each**
- ▶ Yogurt, granola and fruit parfaits  
**\$7 each**
- ▶ Assorted muffins or coffee cakes  
**\$36 per dozen**
- ▶ Assorted bagels with cream cheese  
**\$38 per dozen**
- ▶ Freshly-baked jumbo cookies, brownies or lemon bars  
**\$32 per dozen**
- ▶ Assorted energy bars  
**\$4 each**



CATERING AT CROWNE PLAZA

---

# LUNCH



# BOX LUNCH

**BOX IT UP** | \$ 25 OR \$ 28 per guest (choice of 2 or 3 sandwiches)

*Choice of sandwiches:*

- ▶ Smoked turkey with cheddar, dijonnaise, lettuce and tomato on wheat
- ▶ Black forest ham with American, dijonnaise, lettuce and tomato on a pretzel roll
- ▶ Grilled chicken with cheddar, onion remoulade, butter lettuce and tomato on focaccia
- ▶ Tuna salad in a wheat wrap with spinach and oven-roasted tomatoes
- ▶ Classic BLT with applewood smoked bacon, romaine, tomato and aioli on sourdough
- ▶ Veggie wrap with balsamic, feta, romaine, tomato, red onion and cucumber

*Served with fresh whole fruit, bag of chips, a freshly-baked cookie and bottled water or canned soda*



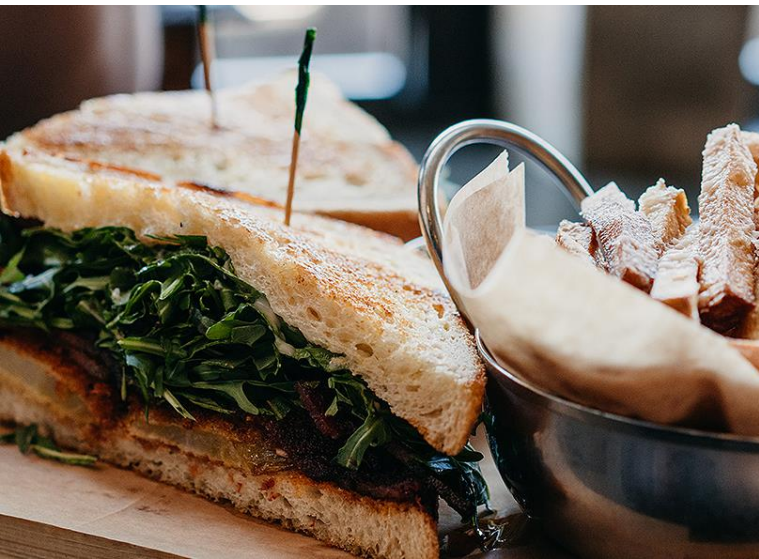
LUNCH

# DELI BUFFET

ALL BUFFET LUNCHES COME WITH WATER, FRESHLY BREWED ICED TEA, COFFEE AND HOT TEAS

## MARKET DELI | \$ 28 per guest

- ▶ Garden salad with assorted dressings
- ▶ Macaroni salad
- ▶ Honey ham, roasted turkey, deli style roast beef
- ▶ Tuna salad and chicken salad
- ▶ Sliced cheddar, Swiss and pepperjack cheeses
- ▶ Lettuce, sliced tomatoes, onions
- ▶ Mayonnaise & mustard
- ▶ Assorted breads and rolls
- ▶ House made potato chips
- ▶ Fresh baked cookies



LUNCH

# BUFFET LUNCH

ALL BUFFET LUNCHES COME WITH WATER, FRESHLY BREWED ICED TEA AND COFFEE

## GARDEN & BROTH

Artisan breads and butter  
Chef's selection of mini desserts

- ▶ Crisp Lettuces
- ▶ Fresh vegetables
- ▶ Assorted meats
- ▶ Shredded cheeses
- ▶ Chef's choice of two dressings
- ▶ Chef's choice of two seasonal soups

**\$27 per guest**

## CLEVELAND LUNCH

Artisan breads and butter  
Chef's selection of mini desserts

*Garden salad with assorted dressings*

### *Choice of Two Sides:*

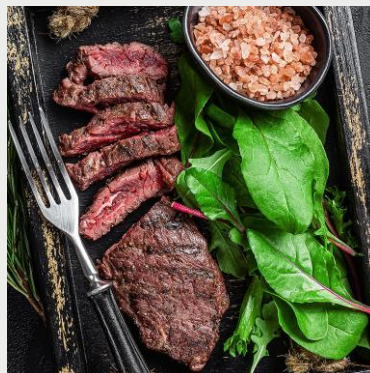
- ▶ Herb roasted redskins
- ▶ Tuscan mashed potatoes
- ▶ Homemade Mac & Cheese
- ▶ Roasted seasonal vegetables
- ▶ Rice Pilaf
- ▶ Broccoli casserole

### *Entrées:*

- ▶ Roast beef au jus
- ▶ Chicken Marsala
- ▶ Mediterranean Chicken
- ▶ Rosemary Pork Loin
- ▶ Lasagna – Meat or Vegetable
- ▶ Seafood Risotto
- ▶ Hungarian Goulash

**Choice of one entrées – \$33 per guest**

**Choice of two entrées – \$36 per guest**



# BUFFET LUNCH

ALL BUFFET LUNCHES COME WITH WATER, FRESHLY BREWED ICED TEA, COFFEE AND HOT TEAS

## TAILGATE PARTY | \$ 35 per guest

- ▶ Potato salad with pancetta
- ▶ Coleslaw
- ▶ Grilled hamburgers
- ▶ Sliced cheddar, Swiss and pepperjack cheeses
- ▶ All beef hot dogs
- ▶ Ketchup, mustard and relish
- ▶ Chili with shredded cheddar and onions
- ▶ Baked mac and cheese
- ▶ Triple chocolate brownies

## ITALIANO | \$ 32 per guest

- ▶ Traditional Caesar salad
- ▶ Baked ziti with Bolognese sauce
- ▶ Pasta Alfredo
- ▶ Chicken marsala
- ▶ Signature garlic toast
- ▶ Tiramisu
- ▶ Mini cannolis

## FIESTA | \$ 35 per guest

- ▶ Warm flour tortillas & corn taco shells
- ▶ Seasoned ground beef
- ▶ Lime cilantro chicken with peppers and onions
- ▶ Beef enchiladas
- ▶ Mexican corn
- ▶ Spanish rice
- ▶ Guacamole and sour cream
- ▶ Shredded lettuce, diced tomatoes, black olives, cheddar cheese
- ▶ Tri colored tortilla chips & salsa
- ▶ Cinnamon twists and creme caramel parfaits





# PLATED LUNCH

## STARTERS

*Choose One:*

- ▶ Classic Caesar – Romaine, parmesan, house made croutons and creamy Caesar dressing
- ▶ Baby Spinach Salad – Roasted peppers, red onion, orange segments and balsamic dressing
- ▶ Garden Salad – Tomato, carrots, cucumber and Italian herb vinaigrette

## DESSERTS

*Choose One:*

- ▶ Flourless Chocolate Cake – Caramel sauce
- ▶ New York Style Cheesecake – Berry coulis
- ▶ Carrot cake – Cream cheese frosting
- ▶ Chef's selection of mini desserts

## ENTRÉES

- ▶ Stuffed chicken breast with spinach, cream cheese and a lemon cream sauce with grilled asparagus  
**\$35 per guest**
- ▶ Pinwheel meatloaf, bacon, ham, mozzarella, Tuscan mashed potatoes  
**\$38 per guest**
- ▶ Mediterranean Chicken, tomatoes, olives, garlic, herbs, white wine sauce, cous cous  
**\$34 per guest**
- ▶ Roasted pork loin, thyme, rosemary, pan gravy roasted market vegetables  
**\$34 per guest**
- ▶ Seafood risotto, scallops, shrimp, alfredo  
**\$42 per guest**
- ▶ Hungarian goulash, beef, vegetables, savory broth, egg noodles  
**\$34 per guest**
- ▶ Pasta primavera, vegetable medley, wine cream sauce  
**\$34 per guest**



CATERING AT CROWNE PLAZA

---

# RECEPTIONS



## RECEPTIONS

# CHILLED BITES

- ▶ International Cheese Board – variety of imported and domestic cheeses with a fruit, berries, French bread and crackers  
**\$8 per guest**
- ▶ Farmers Market Vegetable Basket – crisp garden vegetables with Chef’s specialty dips  
**\$6 per guest**
- ▶ Antipasto – roasted red peppers, artichokes, zucchini, asparagus, fresh mozzarella, hard salami, Spanish olives and prosciutto  
**\$10 per guest**
- ▶ Jumbo Gulf Shrimp – cocktail sauce and lemon wedges  
**\$9 per guest**
- ▶ BLT crostini – Crispy bacon, romaine, heirloom tomato  
**\$7 per guest**
- ▶ Bruschetta – ripe tomatoes, fresh mozzarella, olive oil, fresh basil on a crostini  
**\$6 per guest**
- ▶ Prosciutto-wrapped melon cube – Tuscan fig syrup  
**\$9 per guest**
- ▶ Sweet tomato caprese skewer – Bloomed basil seed and pesto  
**\$6 per guest**
- ▶ Deviled egg – With crispy country ham  
**\$8 per guest**
- ▶ California chicken salad cups – Pulled chicken, apples, pecans, grapes, little gem lettuce  
**\$7 per guest**



## RECEPTIONS

# HOT BITES

- ▶ Bacon wrapped water chestnuts  
**\$9 per guest**
- ▶ Traditional chicken wings – buffalo or BBQ, with celery & blue cheese  
**\$9 per guest**
- ▶ Chicken quesadilla – with sour cream and salsa  
**\$7 per guest**
- ▶ Chicken fingers – with honey mustard and ranch sauces  
**\$8 per guest**
- ▶ Beef satay – With peanut sauce  
**\$8 per guest**
- ▶ Marinated chicken skewer – With teriyaki dip  
**\$7 per guest**
- ▶ Crab cakes – with sweet mustard remoulade  
**\$9 per guest**
- ▶ Bacon wrapped BBQ shrimp  
**\$10 per guest**
- ▶ Sausage stuffed mushrooms  
**\$9 per guest**
- ▶ Spanakopita – spinach stuffed phyllo dough  
**\$7 per guest**
- ▶ Vegetable spring rolls – with sweet and sour sauce  
**\$6 per guest**
- ▶ Florentine stuffed mushrooms – spinach and 3 cheeses  
**\$7 per guest**



CATERING AT CROWNE PLAZA

---

# DINNER



# DINNER BUFFET

ALL BUFFET DINNERS COME WITH WARM ROLLS AND BUTTER, WATER, FRESHLY BREWED ICED TEA, COFFEE AND ASSORTED HOT TEAS

## BYO BUFFET DINNER

### *Choice of one salads:*

- ▶ Traditional garden salad with carrots, cucumbers, tomatoes and Italian dressing
- ▶ Strawberry salad with mixed greens, mandarin oranges, fresh strawberries, feta cheese, poppyseed dressing
- ▶ Classic Caesar salad with shaved parmesan, creamy Caesar dressing and croutons

## CHOICE OF TWO SIDES:

- ▶ Potatoes au gratin
- ▶ Roasted seasonal vegetables
- ▶ Glazed carrots
- ▶ Grilled jumbo asparagus
- ▶ Roasted red skins
- ▶ Yukon gold mashed potatoes
- ▶ Rice pilaf
- ▶ Mushroom risotto
- ▶ Pierogis & sautéed onions

## CHOICE OF TWO ENTRÉES:

- ▶ Vegetable or meat lasagna
- ▶ Hickory-smoked roasted pork loin
- ▶ Baked Cod
- ▶ Chicken picatta with lemon caper butter sauce
- ▶ Mediterranean Chicken with tomatoes, olives, garlic and herbs in a white wine sauce
- ▶ Roasted beef tenderloin in a red wine demi glace
- ▶ Chicken Parmesan
- ▶ Tender Pot Roast
- ▶ Kielbasa and Kraut
- ▶ Beef Stroganoff

AND - Chef's selection of assorted desserts

**\$45 per guest**

## MEAL ADD-ONS:

- ▶ Add third side: +\$3 per guest
- ▶ Add third entrée: +\$5 per guest



# PLATED DINNER

ALL PLATED DINNERS COME WITH WARM ROLLS AND BUTTER, WATER, FRESHLY BREWED ICED TEA, COFFEE AND ASSORTED HOT TEAS

## STARTERS *(Choose One)*

- ▶ Seasonal soup (Chef's daily selection)
- ▶ Classic Caesar – Romaine, parmesan, housemade croutons and creamy Caesar dressing
- ▶ Garden salad – tomatoes, carrots, cucumber and Italian vinaigrette
- ▶ Traditional wedge salad – Tomatoes, blue cheese and bacon crumbles with blue cheese dressing
- ▶ Strawberry salad – fresh strawberries, mandarin oranges, feta cheese, poppyseed dressing

## DESSERTS *(Choose One)*

- ▶ Flourless Chocolate Cake – Caramel sauce
- ▶ New York Style Cheesecake – Berry coulis
- ▶ Carrot cake – Cream cheese frosting
- ▶ Chef's selection of mini desserts

## SELECT FROM ENTRÉES

*All entrees come with rolls and butter*

- ▶ Stuffed chicken breast – spinach, cream cheese, roasted peppers, mushroom risotto, seasonal vegetables

**\$40 per guest**

- ▶ Baked Cod – rice pilaf, steamed broccoli

**\$40 per guest**

- ▶ Seafood Risotto – scallops and shrimp alfredo

**\$45 per guest**

- ▶ Roasted pork loin with thyme and rosemary in pan gravy, red skin potatoes, seasonal vegetables

**\$40 per guest**

- ▶ Pasta primavera – vegetable medley in a white wine cream sauce

**\$39 per guest**

- ▶ Filet mignon – bourbon demi glace, Tuscan mashed potatoes, grilled asparagus

**\$46 per guest**



CATERING AT CROWNE PLAZA

---

# BEVERAGE





# PACKAGE BAR

ALL BARS REQUIRE A BARTENDER – \$150 PER BARTENDER

## 2-HOUR HOSTED *(Premium Brands)*

- ▶ New Amsterdam Vodka
- ▶ Bombay Original Gin
- ▶ Four Roses Bourbon
- ▶ Cruzan Aged Light Rum
- ▶ Corazón Tequila Blanco
- ▶ Dewer's White Label Scotch
- ▶ Tin Cup Whiskey
- ▶ Domestic and Imported Beer
- ▶ Silver Gate wines
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

## 2-HOUR HOSTED *(Ultra-Premium Brands)*

- ▶ Absolut Vodka
- ▶ Bombay Sapphire Gin
- ▶ Maker's Mark Bourbon
- ▶ Captain Morgan's Spiced Rum
- ▶ Crown Royal Whiskey
- ▶ Casamigos Tequilla
- ▶ Johnnie Walker Black Scotch
- ▶ Domestic and Imported Beer
- ▶ Decoy by Duckhorn wines
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

**\$15 per person per hour**  
**\$8 per person each additional hour**

**\$18 per person per hour**  
**\$10 per person each additional hour**



## BEVERAGE

# CASH BAR

ALL BARS REQUIRE A BARTENDER – \$150 PER BARTENDER

### PREMIUM BRANDS | \$8 per drink

- ▶ New Amsterdam Vodka
- ▶ Bombay Original Gin
- ▶ Four Roses Bourbon
- ▶ Cruzan Aged Light Rum
- ▶ Corazón Tequila Blanco
- ▶ Dewer's White Label Scotch
- ▶ Tin Cup Whiskey

### ULTRA PREMIUM BRANDS | \$10 per drink

- ▶ Absolut Vodka
- ▶ Bombay Sapphire Gin
- ▶ Maker's Mark Bourbon
- ▶ Captain Morgan Spiced Rum
- ▶ Crown Royal Whiskey
- ▶ Casamigos Tequilla
- ▶ Johnnie Walker Black Scotch

### NON-ALCOHOLIC BEVERAGES | \$3 per drink

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Soft Drinks

### DOMESTIC BEER | \$5 per drink

- ▶ Bud Light, Miller Lite, Budweiser

### IMPORTED BEER | \$6 per drink

- ▶ Heineken, Amstel Light, Corona

### HOUSE WINE | \$25 per bottle \$8 per glass

- ▶ Silver Gate Pinot Grigio, Chardonnay, Pinot Noir, Merlot and Cabernet Sauvignon

### PREMIUM WINE | \$35 per bottle \$10 per glass

- ▶ Decoy by Duckhorn Chardonnay, Sauvignon Blanc, Rosé, Pinot Noir, Red Blend, Merlot and Cabernet Sauvignon



---

# GENERAL INFORMATION

**All food, beverage, room rental and audio-visual equipment prices are subject to a hotel service charge of 22% and Ohio State Sales Tax of 8%.**

**All food and beverage will be provided by the Crowne Plaza and will be consumed within the time frame of the event as stated in the Banquet Event Order. Due to licensing restrictions, leftover food may not be removed from the premises.**

**Final meal guarantee must be received 3 business days prior to the scheduled function.**

